

Muttonheads

STYWE PAP BALLS



Ingredients:

Stywe Pap

Water

White Star Maize Meal

Salt

Oil

Beef or chicken stock

Pour water into a large pot, add salt and oil and bring to the boil.

Slowly pour White Star into pot and stir.

Cover with lid, reduce heat to low and allow pap to simmer for 30 minutes

Filling

Stywe pap

1 Chorizo - Diced

100 gr Mozzarella cheese - Grated

2 Eggs

1 Cup Flour

Oil for deep frying

Stuff mozzarella and chorizo into pap and roll into a ball

Beat eggs together

In a bowl, dip pap balls into egg then flour

Deep fry till golden and serve

